

# Hotpoint Service Offices

**SERVICE CALL:** If you have a problem with your appliance ring your local Service Office. **SPARES and ACCESSORIES:** To purchase spares and accessories send your Accessories Order Form to your Spares Centre. If the accessory or spare part you want is not on the form then contact your Spares Centre for prices and availability. Please address all correspondence to Hotpoint Spares Centre or Hotpoint Service Office as applicable.

Service Offices and Spares Centres are open between 8.30 am-5.00 pm Monday to Friday, except on Public Holidays. 8.30 am-12.30 pm Saturdays

## EASTERN

- NORWICH:**  
32 Upper St. Giles Street, NR2 1LT.  
Tel: Norwich (0603) 820581.
- PETERBOROUGH:**  
Celia Road, PE2 9JB.  
Tel: Peterborough (0733) 64741.
- LUTON:**  
5 Crawley Road, LU1 1HX.  
Tel: Luton (0582) 452211.
- CHELMSFORD:**  
Industrial Buildings,  
Beehive Lane, CM2 9TE.  
For postal codes RM: IG  
Chelmsford (0246) 492433  
Remolinder of Essex  
Chelmsford (0246) 256331.

## EAST MIDLANDS

- LINCOLN:** Firth Road, LN6 7BW.  
Tel: Lincoln (0522) 512390.
- LEICESTER:** 65 Belgrave Gate, LE1 3HR.  
Tel: Leicester (0533) 514455.
- WELLINGBROUGH:**  
39B Cambridge Street, NN8 1DW.  
Tel: Wellingborough (0933) 223869.
- NOTTINGHAM:** Ashling Street, NG2 3JB.  
Tel: Service Office Nottingham  
(0802) 882431  
Spares Centre Nottingham  
(0602) 860387.

## LONDON and SOUTH EAST

- SUTTON:** 2 St. Nicholas Road, SM1 1EH.  
Tel: 081-643 0921
- HAILSHAM:** 1 Kingswood, North Street,  
BN27 1DQ. Tel: Hailsham (0323) 842733.
- WEMBLEY:** 68 East Lane, HA9 7PQ.  
Tel: Office for S. Herts and Midlands  
081-904 4399

- Office for postal codes  
W: NW: WC: SW: 1, 3, 5, 6, 7, 10  
081-904 1250  
N: E: EC: 081-908 4722  
SE and rest of SW 081-908 2511  
Spares Centre 081-904 0201.  
LARKFIELD: Larkfield Trading Estate,  
New Hythe Lane, ME20 6SW.  
Tel: Service Office Maidstone (0622) 716571  
Spares Centre Maidstone  
(0622) 716531.

## CHANNEL ISLANDS

— Service provided by agents  
The normal United Kingdom guarantees apply and all services schemes are available.  
**JERSEY:** 19 Dog Street, St. Helier, Tel: (0534) 21625.  
Cos D'Omines, Portici, St. Clements. Tel: (0534) 54008.  
**GUERNSEY & SARK:** Valpays Stores, Grande Rue, St. Martin.  
15 Le Petit, St. Peter Port, Guernsey. Tel: (0481) 23311.  
Lowlands, Brave Road, Vale, Guernsey. Tel: (0481) 48264.  
**ALDERNEY:** 32 High Street, Alderney. Tel: (0481) 822686.

Spares and accessories may be ordered from Hotpoint Spares Administration Dept., Celia Road, Peterborough, PE2 9JB.

Tel: Peterborough (0733) 65989.  
In accordance with its policy of progressive product design,  
the Company reserves the right to alter specifications.

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91 477 1047

# FULL INSTRUCTIONS FOR INSTALLING AND OPERATING YOUR HOTPOINT DOUBLE OVEN MODEL 6161



# hotpoint®

- Service Office and Spares Centre
- Service Office only

## SOUTH MIDLANDS

- OUCOT:**  
224 Broadway, OX11 8RS.  
Tel: Didcot (0235) 817711.  
Spares and accessories may be ordered  
from either Aldridge or Wembley  
Centres.

## SOUTH WEST

- BRISTOL:**  
3/5 Brington Hill, Brington, BS4 5BQ.  
Tel: Bristol (0272) 714471.
- PLYMOUTH:**  
69 Midley Plain, PL4 6JH.  
Tel: Plymouth (0752) 262631.
- TOTTEN:**  
South Hampshire Industrial Park,  
Salisbury Road, SO4 3SA.  
Tel: Service Office Totton (0703) 861981  
Spares Centre Totton (0703) 867933.

## WALES

- LLANUDNO JUNCTION:**  
Conwy Road, LL31 9RZ.  
Tel: Denbigh (0492) 582628.
- BRIDGEND:**  
18 Western Avenue, Bridgend Industrial Estate,  
CF31 3SL.  
Tel: Service Office Bridgend (0555) 564121  
Spares Centre Bridgend (0555) 766111.

## WEST MIDLANDS

- STOKE-ON-TRENT:**  
West Avenue, Nelson Estate, Kildgrove,  
ST7 1TN.  
Tel: Kidsgrove (0782) 774511.
- ALDRIDGE:**  
Westgate, WS9 8UX.  
Tel: Service Office Aldridge (0922) 743374  
Spares Centre Aldridge (0922) 743377.

## IRELAND

Northern Ireland: 256 Ormeau Road, Belfast,  
BT7 2PZ.  
Tel: Belfast (0232) 647111.  
Eire: 35/36 Atran Quay, Dublin 7.  
Tel: Dublin (0001) 725922.  
Spares and accessories may be ordered from  
either address.

Printed in England

## ***Before you operate your new Hotpoint Double Oven***

**Please read these instructions fully.**

1. Ensure that the oven is installed by a qualified electrician following the instructions below.  
Your oven should **not** be located adjacent to a gas heater or eye level grill as flames from the burners could cause damage to your new oven.
2. For your own safety and to get the best results from your oven it is important to read through this Handbook **before** using your oven for the first time.

### **Electrical Requirements**

- Any electrical wiring must be carried out in compliance with the appropriate IEE and electricity board regulations by a qualified electrician, eg. your local electricity board or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

**WARNINGS – INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE OVEN.**

- ALL APPLIANCES MUST BE EARTHED.
- BEFORE CONNECTING OR INSTALLING THE OVEN THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF.

- **THE INSTALLER MUST** check that the voltage shown on the rating plate corresponds with the house electricity supply.
- The oven must be supplied via a suitable double pole isolating switch, having a contact separation of at least 3mm in all poles placed in a readily accessible position, adjacent to the unit.
- The maximum loading for your oven is 5.35kW.
- If the oven is to be wired into a socket/connector unit this may be positioned behind the oven provided the following requirements are met:
  - i) The connector unit must not project from the wall more than 25 mm.
  - ii) The top of the connector must not be more than 350mm above the base of the oven recess.
- After unpacking the oven stand it on the packing base in order to avoid damage.

### **Electrical Connections**

- Remove the terminal cover at the rear base of the oven. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable so that the oven can be set down on the floor whilst still connected up. Tighten the screws on the cable clamp and replace the terminal cover. Make mains connections.

**WARNING: CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE APPLIANCE OR TAMPER WITH THE CONTROLS.**

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## Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.  
If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.  
If the Book is lost or damaged a copy may be obtained from Hotpoint Ltd, Celta Road, Peterborough, PE2 9JB.

## Installing your Double Oven

### Dimensional Requirements

Dimensions for the housing unit recess and the oven are given in Figure 1.

The housing unit must be firmly attached to the wall before the oven is installed.

The housing unit into which the oven is to be placed should be solid wood or have a melamine or laminate finish.

Adequate ventilation must be provided (see Figure 2). Particular attention must be paid to ensure that the air inlet and outlet areas are kept clear. Sufficient space must be left between the top of the housing unit and the ceiling to allow a free flow of air.

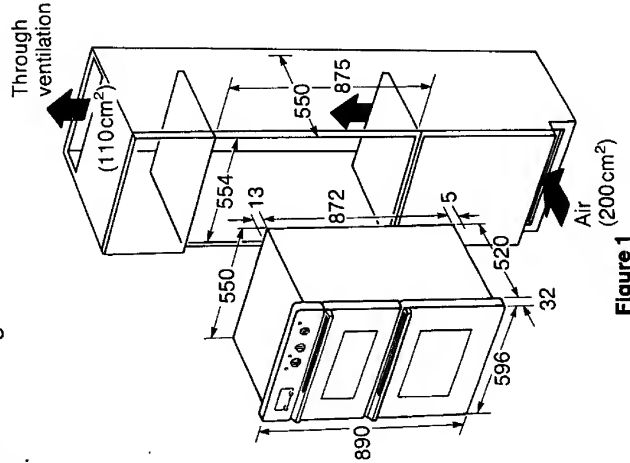


Figure 1

## Hotpoint Service Cover

### Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a problem with your Hotpoint appliance just call your Hotpoint Service Office. If necessary we will arrange for an engineer to call. If the problem is not resolved by us under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. This Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

### Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered, Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which for an annual payment enables you to cover any repair costs which may be necessary.
- All of our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom and must not be tampered with or taken apart by anyone other than our own Service Engineer.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our main Hotpoint Spares Centres (see back page).
- Our Guarantee does not cover the cost of any repair which is needed because of power cuts, accidents or misuse. Nor does it cover the cost of any visit to advise you on the use of the appliance. Please read the instruction book thoroughly.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.

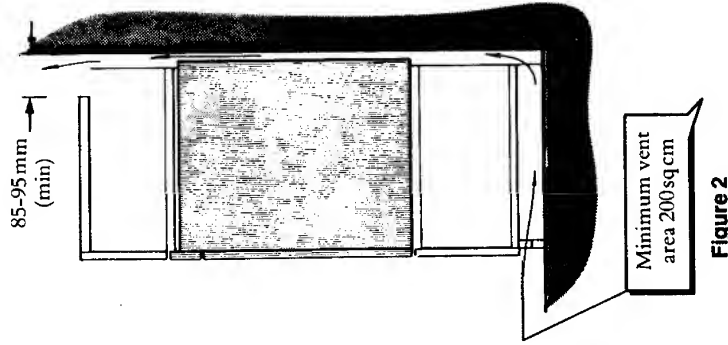


Figure 2

- All Hotpoint servicing is done by our own Service Organisation located throughout the United Kingdom and Southern Ireland. It will be happy to deal with any problems.

### Hotpoint's Service Care

Whether you have just one or a number of Hotpoint appliances in your kitchen Hotpoint has a range of Service Schemes to give you complete peace of mind.

### Service Cover

One annual payment covers you for all repairs for **individual appliances**.

If two or more appliances are covered a 20% reduction is made on each fee. There is also the option of **Service Cover with Maintenance** at an additional cost. Service Schemes are renewable each year by mutual agreement.

### Cooker Cover

One annual payment covers you for all repairs for **any number of Hotpoint Ovens, Microwaves, Hobs and Cooker Hoods** purchased. There is also the option of **Cooker Cover with Maintenance** at an additional cost.

### Kitchen Cover

One annual payment covers you for all Repairs and a Maintenance Check for **all Hotpoint appliances owned** which are less than ten years old. Kitchen Cover also covers loss of food up to the value of £250 in our refrigeration and freezer products. Any additional Hotpoint appliances purchased after you have joined **Hotpoint Kitchen Cover** will automatically be included during the current annual period of cover without any further charge.

### Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes you should complete and return immediately the Appliance Registration Form supplied with your Appliance. Full details and costs of our Service Schemes together with an application form will be sent to you at the end of the first year of the guarantee.

### Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety whether or not they are covered by a Service Plan.

### Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

### Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (listed on the back page), using the order form enclosed.

## If something goes wrong...

- ...don't panic!  
Just quickly check these points before calling your Hotpoint Service Office.
1. Check that the mains supply has been switched on.
  2. Check that the Timer Control has been set to MAN (Manual) operation and not left on automatic (see pages 7 and 9).
  3. If using the Lower Oven for grilling have you set the Grill Control.
  4. A fan can be heard as soon as the Top Oven Temperature Control is switched on. This is quite normal when the oven is in operation.

## Spare Parts

Please remember your new appliance is a complex piece of equipment.

'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under Hotpoint's Parts Guarantee.

If you do experience a problem with the appliance don't take risks; call in Hotpoint's own Service Engineer.

The address and telephone number of your nearest Hotpoint Service Office is in your local telephone directory.

Our spare parts are designed exclusively to fit only Hotpoint appliances. Do not use them for any other purpose as you may create a safety hazard.

## If it still won't work...

### Contact the Service Office

If there is still a problem with your oven after checking the points above:

1. Switch off the oven at the oven control panel.
2. Call your nearest Hotpoint Service Office or local importer (outside the UK). The telephone number is shown on the back page. Note the number down in the space below:

.....

When you contact us we will want to know the following:

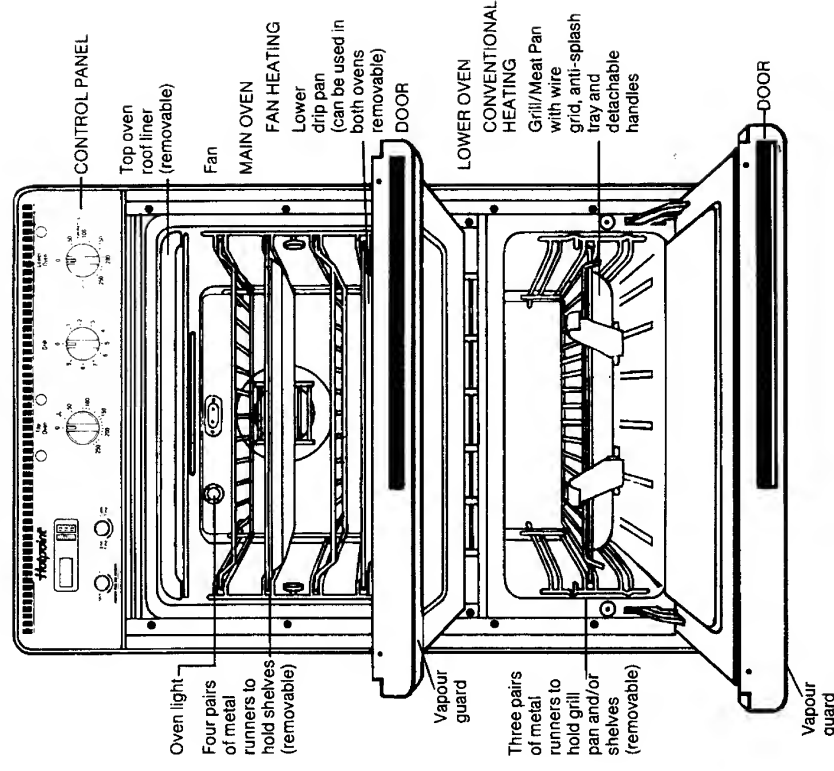
1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (6161), the serial number (found on the rating plate on the base trim) and the colour.
5. The date of purchase. Enter the date here:

6. If you have taken out one of the Hotpoint Service Schemes.

Please make sure you have these ready when you call.

## The main parts of your Double Oven

**WARNING: DO NOT TOUCH THE GLASS DOORS WHEN THE OVEN IS IN USE AS THESE AREAS CAN BECOME HOT.**



### Oven furniture

Includes:

- 2 wire shelves, 1 grill shelf, 1 grill/meat pan with wire grid and detachable handles, 2 metal drip trays, 1 lower drip pan, 1 removable main oven roof liner.

### Condensation

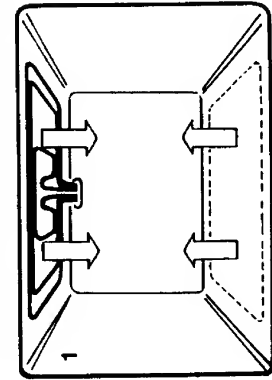
Under certain conditions condensation may become evident on the inner door and water may drip through the vent.

This is normal when heat and moisture are present and may be a

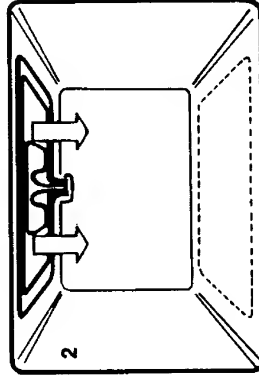
result of any of the following:

1. Kitchen temperature and ventilation.
  2. The moisture content of the food eg, meat, roast/jacket potatoes, Yorkshire pudding, roasting meat, etc.
  3. The quantity of food being cooked at any one time.
- It is normal for a built-in/built-under cooker to vent from a front aperture either situated in the handle or between the oven door and the fascia.

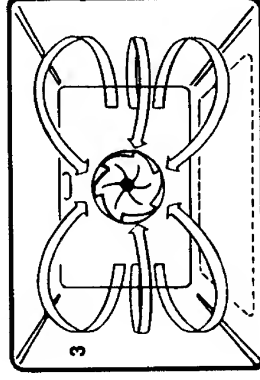
## The Cooking Systems in your Double Oven



- Your new oven is equipped with three different cooking systems:
1. **Conventional Heating (Lower Oven)** – with upper and lower heat. This system is particularly suitable for roasting and baking on one shelf only.



2. **Grilling (Lower Oven)** – the oven can also be used for conventional grilling with a fully controllable grill.  
**NOTE: The Oven Door should be closed when grilling.**



3. **Fan Cooking (Top Oven)** – the fan oven operates by constantly blowing heated air from an element wrapped around the fan into the oven. This gives improved efficiency and, in general, enables the use of lower temperatures for cooking. It also means that there is less need to be particular about shelf positions and that you can bake at more than one level simultaneously (Batch Baking).

These three systems of cooking are described more fully in the separate Recipe Book and we would suggest you read right through the Introductory Section of that book **before** using the oven.

**Please note** that when the double oven is used for the first time a slight odour may be emitted due to the 'burning off' of any temporary finish on oven fittings and elements and the removal of moisture absorbed by the lagging. The odour will cease after a short period of use.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

## Caring for your Double Oven (Cont'd)

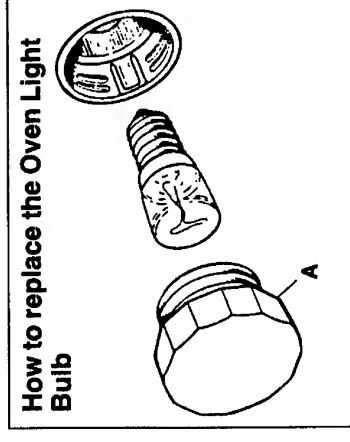
### 'Stay Clean' Liners

The Lower Oven is coated with a 'Stay Clean' lining which absorbs cooking soils. 'Stay Clean' side, back and roof panels for the Main Oven are available as an optional extra (Part No. 6001). These are available from your retailer or Hotpoint Service Centre.

At high temperatures the special surface enables these deposits to be slowly destroyed. The higher the temperature the more effective this will be. In most cases this cleaning operation will take place during normal oven use.

However, if higher cooking temperatures are not regularly used then it may be necessary, in order to prevent heavy deposits, to run the oven from time to time at a higher setting of 250°C for a couple of hours.

It should not normally be necessary to clean the liners. However, should you wish to do this the liners should be washed in hot, soapy water and rinsed in clear water. **Do not** use enzyme washing powders, harsh abrasives or chemicals of any kind. However, the liners can be put in a dishwasher.



How to replace the Oven Light Bulb

First **switch off** the mains supply to the oven. The protective cap **A** can be removed by turning it anti-clockwise. The bulb can then be unscrewed and replaced by one of a similar type (Part No. 613236) which can be obtained from your nearest Hotpoint Service Centre. After replacing the bulb reassemble the protective cap **A** and screw back into position.

### Care of the door glass

Stubborn stains on the inside of the door glass can be removed by using a liquid cleaner eg. *Jif*. During cleaning the doors must not be immersed in water. **Do not** use scouring pads or abrasive powder which will scratch the glass. Cleaners which contain bleach should **not** be used as they may dull the surface. After cleaning, wipe over with a damp cloth and dry with a soft cloth. Refit door to oven: lower door to fully open position; when lever 'B' releases, door will close normally.

### Cleaning the Lower Oven door

The Lower Oven door can also be removed for easier leaning. To do this follow the instructions given on page 13.

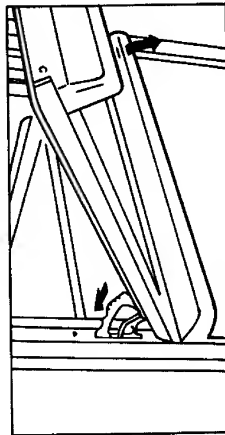


Figure 5

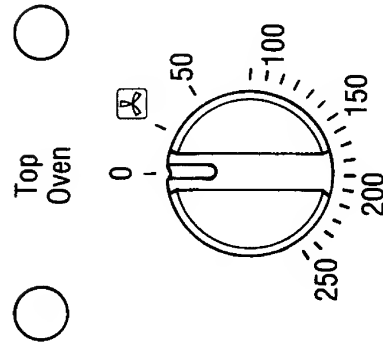
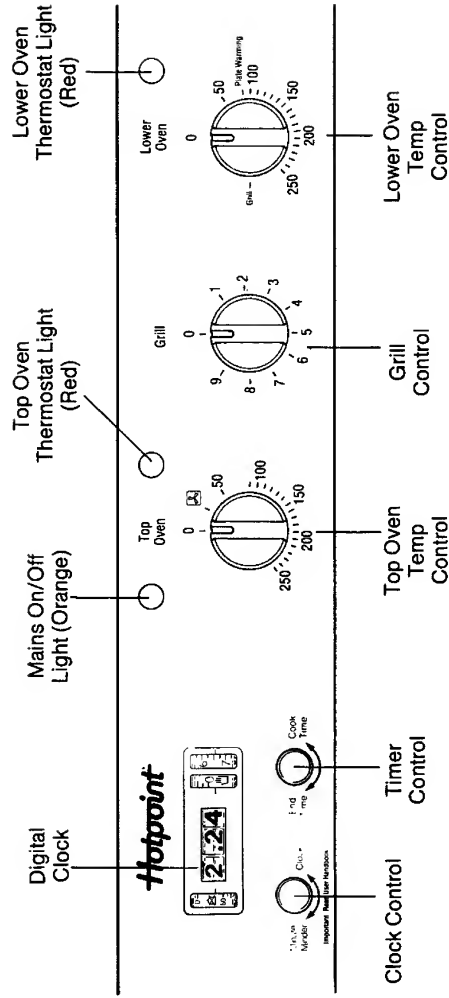
### Interior Oven Cleaning and Maintenance

The oven should be cleaned immediately after use, when the oven is still warm, and the stains are easy to remove. Take care not to burn yourself. In the Main Oven there is a removable roof liner, and the metal shelf supports can be taken out by unscrewing the circular retainers. In the Lower Oven, the metal shelf supports can be removed by depressing pin A and pulling the front part of the supports upwards. Then remove the supports from the holes at the rear of the oven. Note the Lower Oven is coated with a self-cleaning lining, an occasional wipe with a damp cloth will keep it clean. To reassemble the supports, insert them into the holes at the rear of the Lower Oven and place hook into the slot, pushing downwards.

The interior of the Main Oven, the 'furniture' and the metal shelf supports and the enamelled parts of the door should be cleaned using a cloth and soapy water. Stubborn stains can be removed by using a fine steel wool soap pad. Rinse and dry well with a soft cloth.

**NOTE: Abrasive cleaners, oven sprays or pads should not be allowed to come into contact with the oven surround, trims or seals.**

## The Controls



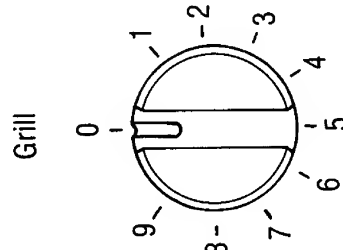
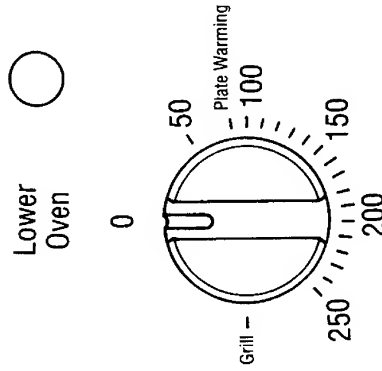
### Mains ON/OFF Light (Orange)

This light will come on and stay on as soon as the Top or the Lower Oven Temperature Control is turned on.

### Top Oven Control

To use the main oven, you must turn the Top Oven Temp Control clockwise to the required temperature. The red Thermostat Light will immediately come on and remain on until the oven reaches the required temperature. The light will then cycle on and off during cooking as the oven maintains this temperature. If the Thermostat Light does not come on when the Top Oven is turned on, check that the Manual/Automatic is turned to (Manual). Always remember to keep the oven door closed. After use always set the oven control back to 'O' (Off).

## Lower Oven Controls



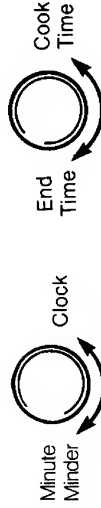
To heat this oven turn the Lower Oven Temp Control clockwise to the required temperature. The red Thermostat Light will immediately come on and remain on until the oven reaches the selected temperature. The light will then cycle on and off during cooking as the Lower Oven maintains this temperature.

To select the grill, turn the Lower Oven Temp Control clockwise to Grill. This switches on the grill element.

To set the power of the grill turn the Grill Control clockwise to any setting 1-9.

After use always turn the Lower Oven and grill controls anti-clockwise back to 'O' (Off).

## The Automatic Oven Timer



Important: Read User Handbook

The Top Oven and the Lower Oven can be controlled by the Automatic Timer independently or both together. The Automatic Timer can be set to switch off up to 12 hours in advance and the cooking period can be anything up to 3½ hours.

The Timer is controlled by the Digital Clock. Check that the clock is showing the correct time, if not reset by pulling out the Clock Control knob and turning it either clockwise or anti-clockwise until the correct time appears.

## Warming Dishes

The Lower Oven is ideal for warming dishes and keeping food hot. Dishes should not be placed directly on the floor of the oven and the Lower Oven Temp Control should be set to 'Plate Warming'.

Take care, particularly with delicate tableware.

**IMPORTANT:** If using aluminium foil **never** allow the foil to touch the sides of the oven. **Never** cover the oven interior or shelves with foil.

## Caring for your Double Oven

Before doing any cleaning always check that the electricity supply to the oven is switched OFF.

### Cleaning the Outside

When cool the outside of both ovens can be cleaned, using a cloth which has been rinsed in warm soapy water. The oven can then be wiped down with a clean dry cloth. **Never** use an abrasive powder as this will damage the surface. Any discolouration of the Lower Oven handle caused by steam from the vent opening can be cleaned with a cloth moistened with light sewing machine oil eg. 3 in 1.

### Cleaning the Main Oven Door

The Main Oven door may be removed for easier cleaning. To do this, open the door and push metal clips B (which are situated behind hinge A), forwards Figure 3. Once this has been done, the door can be lifted and removed by carrying out the two movements illustrated in Figure 4. Hold the sides of the door near the hinges.

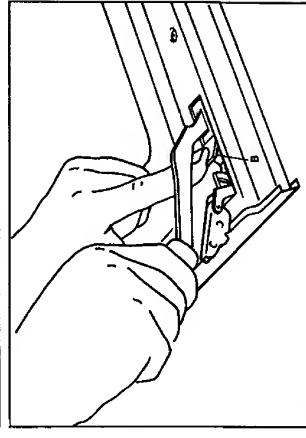
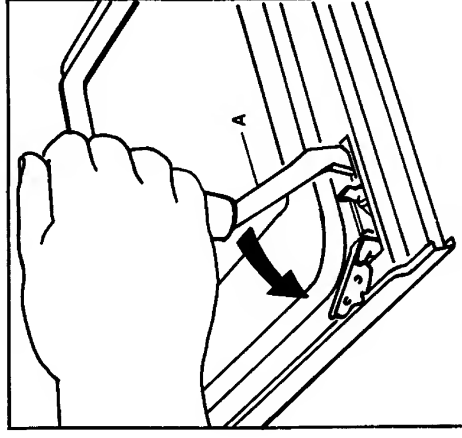


Figure 3

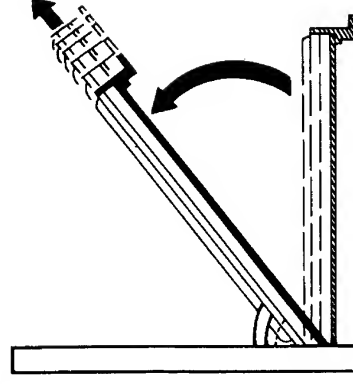


Figure 4

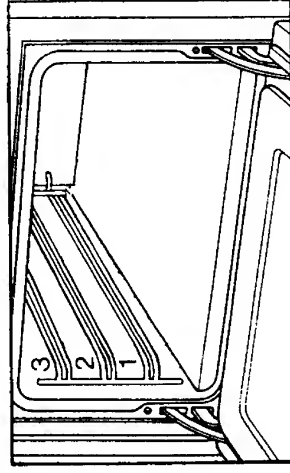
## Cooking in the Lower Oven

**Never** place food directly on the Oven floor.

The lower oven can be used for normal cooking, but on a smaller scale. The oven is heated by an element at the top and a lower element under the base of the compartment. It is recommended that only one shelf position is used when baking or roasting (preferably shelf position 1). Where necessary, it is advisable to stand dishes on a baking tray to avoid spillage onto the floor of the oven. Most foods will cook at a slightly lower temperature in this smaller oven than in the larger main oven. It is necessary to pre-heat the oven before use.

**WARNING: WHEN THE OVEN IS IN USE FOR EXTENDED PERIODS THE GLASS DOOR CAN BECOME HOT.**

### Position of Shelves



### Baking

Always place the item you are baking in a central position on the shelf.

### Roasting

Always try to use roasting tins with high sides to avoid soiling the oven walls.

## Grilling

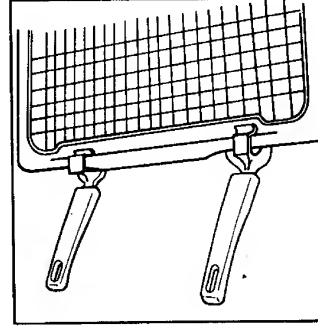
To select the grill, turn the Lower Oven Temp Control clockwise to 'Grill'. This is the grill element. To set the power of the grill turn the Grill control clockwise to any setting between 1 and 9. After use always turn the Lower Oven and Grill controls anti-clockwise back to 'O' (Off).

Grilling should be done with the Lower Oven door CLOSED. There is no need to pre-heat. The grill pan with the grid should be used at shelf position 2 or 3, according to the thickness of the food. If excessive smoke is being emitted turn the Variable Grill Control to a lower setting and/or move the grill pan to a lower position.

**NOTE: The grill pan must be cleaned after every use. Excess fat build up in the bottom of the pan could cause a fire hazard.**


## Fixing the Grill Pan Handles

Fix the grill pan handles securely in position. With the grill pan handles in the vertical position, place the chrome section centrally over the grill pan lip. Drop the handles away from the grill pan and ensure that the handles are secure before use (see illustration).



## To set the Timer to switch ON and OFF automatically

The end time and cook time scales are marked in quarter-hour graduations.

1. Turn the Timer control knob clockwise until the time you wish the meal to finish cooking is set on the right-hand scale.
2. Turn the Timer control knob anti-clockwise until the length of time you want the meal to cook is shown on the left-hand scale.
3. Turn the Oven Thermostat(s) to the required temperature.
4. The oven(s) will automatically be switched ON and remain on for the pre-selected cooking period. The oven(s) will switch OFF when the end time has been reached.
5. After use turn the Oven Thermostat(s) to 'O' (off) and the Timer Control knob clockwise so that the setting  (Manual) is displayed on the Cook Time scale (left-hand scale).


## To set the Timer to switch OFF only

The Timer may be used to switch the Top or Lower Oven off providing the cooking period does not exceed 3½ hours.

1. Turn the Oven Thermostat(s) to the required temperature.
2. Turn the Timer Control Knob anti-clockwise until the time you want the meal to finish is set on the End time signal (right-hand scale).
3. Check that the time on the Start Time Scale corresponds with the time on the Digital Clock. If not re-set by pressing down the Timer Control Knob and turning anti-clockwise.
4. Turn the Oven Temperature Selector to the required temperature.
5. The Oven will switch OFF at the end of the cooking period and a bell

will ring. To switch off the bell, turn the Timer Control Knob anti-clockwise so that the setting '0' is displayed on the Cooking Duration Scale.


## To cancel the Timer and return to MANUAL operation.

If you wish to use the oven(s) manually after a timed operation has been set, turn the Timer Control knob clockwise until  (Manual) is displayed on the Cooking Duration Scale.

**Important:** After cooking automatically **always** make sure that the Timer has been set to (Manual) operation (turn the Timer Control Knob clockwise).

## Before using the Oven for the first time

**Make sure the electricity supply is switched ON.**

For normal operation (without automatic timing) turn the Timer Control Knob clockwise until the symbol  (manual) appears on the Cooking Duration Scale. Then press down and turn the Timer Control Knob until the time on the Start Time Scale corresponds with the Digital Clock.

To remove the 'new smell', heat up the empty oven for 30 minutes keeping the door closed. Ensure that the room is well ventilated (eg, open a window or door) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the 'new smell' has ceased. Turn the Oven Temperature Selector clockwise to 250°C. When you do this the orange Mains ON/OFF light and the red Oven Thermostat Light will come on, as well as the interior light and the oven fan.

This odour is due to any temporary finish on oven linings and elements, and also any moisture absorbed by the lagging. The odour will cease after a short period of use.

## Cooking in the Top Oven

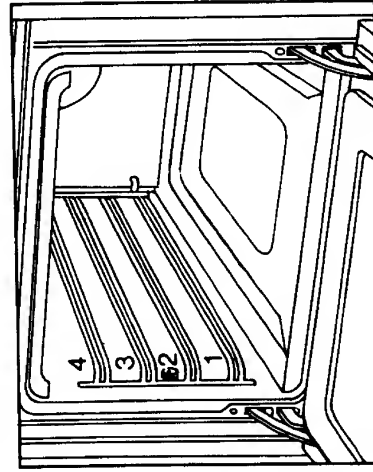
The heat for fan cooking is provided by an element situated at the back of the oven around the fan. With this method of cooking it is possible to utilise the floor of the oven by placing baking trays, etc, on an inverted shelf standing on the oven floor. This allows for greater flexibility within the oven.

If using aluminium foil, **never** allow it to touch the sides of the oven. **Never** cover the oven interior or shelves with foil.

### Position of Shelves

To obtain the best results it is recommended that you use the oven furniture provided whenever possible.

Only put in the shelves or fittings you actually want to use. Unused shelves only restrict access and get in the way. If possible it is a good idea to remove the shelves when you have finished cooking making sure they are safe to handle so that the next time you come to use the oven you do not inadvertently heat up unnecessary shelves or tins as well as being more convenient this will save electricity.



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## Baking, Roasting and Defrosting

### Baking

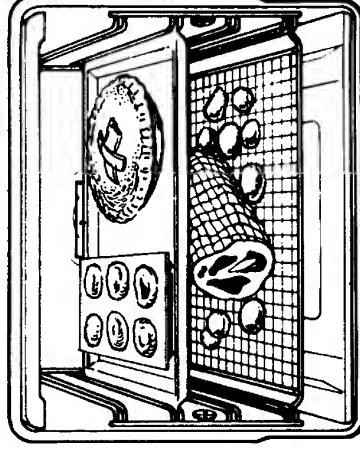
The advantage of this method of cooking is that, the oven heats up more quickly and evenly, and that generally food can be cooked at a lower temperature than in a conventional oven. Pre-heating of the oven is only required for certain foods eg. Yorkshire pudding, bread, scones or if the cooking time is less than 25 minutes.

As the distribution of heat is more even, most foods will cook satisfactorily in any shelf position, but the shelves should be evenly spaced. If only one shelf is being used then shelf position 1 is preferable. Temperatures selected should be 10 to 30°C lower than with conventional heating – see separate cookery book.

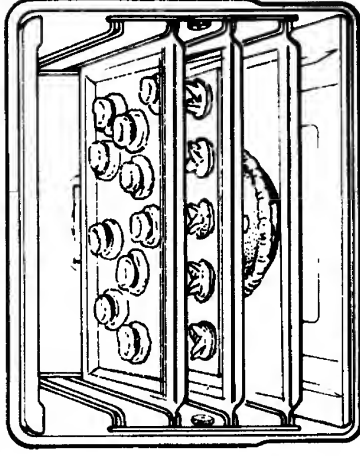
When cooking a complete meal (for example roast beef, roast potatoes, Yorkshire pudding and apple pie) place the meat and the potatoes on the wire grid in the grill/meat pan on the floor of the oven, with the apple pie and Yorkshire pudding at shelf position 3.

When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times by a few minutes to allow for the larger mass of food.

If you are batch cooking you will need to pre-heat the oven. When baking on two shelves use positions 1 and 3, and when baking on three shelves use shelf positions 1, 2 and 3.



Shelf positions 1 and 3



Shelf positions 1, 2 and 3

### Roasting

This oven with its hot air circulation alters traditional ideas about roasting acquired when using a conventional oven. It is no longer necessary to turn and baste your meat during roasting. All you need to do is place the meat on the grill shelf positioning this as near to the centre of the oven as possible (shelf position 2). Always place a drip tray directly beneath the grill shelf (shelf position 1).

Meat roasting temperatures should not exceed 180–190°C as this will cause the meat to burn and excessive splashing to occur.

If you want to roast your meat in the pan provided or in a roasting tin, you can use the same oven temperature as you would for roasts placed on the grill shelf, but cooking time will be longer and the meat will require basting.

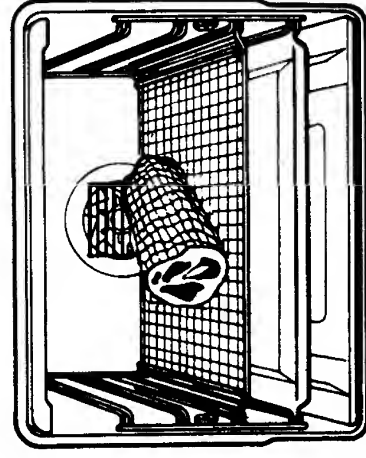
Frozen meat must be thawed thoroughly either using the Top Oven (see Defrosting) or at room temperature before being roasted, especially chicken and turkey. Red meat will continue to cook even when it has been removed from the oven. It is therefore advisable to let the meat rest for about a quarter of an hour before carving and eating it.

### Defrosting

Food can be defrosted in the main oven as though it was thawing at room temperature, with the advantage that it is much quicker.

The Oven Thermostat should be set at 2 and the food for defrosting placed on a tray. **No heat is required for defrosting.**

Detailed charts covering temperatures and shelf positions for Fan Cooking are given in the Recipe Book supplied.



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